

## EXPORT REQUIREMENTS FOR SPAIN

### ELIGIBLE/INELIGIBLE PRODUCTS

#### A. Eligible Products

##### 1. EU Requirements

- a. Fresh/Frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (soliped) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from the Export Coordination Division. This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

##### b. Definitions

- (1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) as well as processed product from the above species, are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.
- (2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.
- (3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

##### 2. Spanish Requirements

- a. Pork. Pork and pork offal, including tongues, will be accepted provided they are consigned only to one of the following Spanish ports (in order of preference): Santander, Valencia, or Barcelona. Both freezing date and freezing temperature must be indicated on export certificate.
- b. Poultry. Eligible for shipment from approved federally inspected plant.
- c. Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at Spanish ports shall not exceed 3 months. Weight on cartons must be in metric.
- d. Edible tallow, tripe, and beef stomachs are exempted from the EU hormone directive and are eligible for export to Spain without hormone-free statements or restrictions. Exporters should contact Export Coordination Division (ECD) for assistance in obtaining plant approval by Spain.
- e. Edible/inedible products for animal food and pharmaceutical uses are eligible for

export to Spain.

f. Product destined for ships' stores is eligible from any federally inspected facility.

g. Airline meals. Raw materials used in meat and meat products supplied to airline catering services must originate from EU approved plants in the U.S.

## B. Ineligible Products

Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form of tuberculosis) may not be exported to Spain.

## FACILITY REQUIREMENTS

Processing establishments must meet the following requirements and be approved to produce eligible product for export to Spain:

### 1. Facilities and Equipment

a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.

b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.

c. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.

d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.

e. The wall/floor junction must be easily cleanable.

f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.

g. Facilities are required for protection of meat from weather conditions during loading and unloading.

h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.

i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Shower facilities for each sex must also be provided. Separate dining facilities must be provided to discourage eating in locker rooms.

j. Toilet rooms must not open directly into work rooms.

k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.

l. Adequate number of sanitizers, with a water temperature not less than 180° F. , must be conveniently located where hand tools are used.

m. Product containers must not be stored directly on floor surfaces.

n. Spice room should be equipped with a locking device.

- o. There should be a separate room for equipment cleanup and storage.
  - p. Plant management is responsible for controlling employees and visitors entering and exiting plant premises i.e., perimeter fence.
2. Processing Rooms
- During further processing, boning, wrapping, and packaging, the internal temperature of the meat must not exceed 44. 6oF (+7oC) and temperature of offal must not exceed 37. 4oF (+3oC). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53. 6oF (+12oC).
3. Cold Storage Warehouses
- a. Records must include evidence of periodic veterinary checks on meat being stored prior to export to Spain.
  - b. The following facilities and equipment must be provided:
    - (1) Adequate hand-washing facilities. Hand-washing facilities must be other-than-hand operated.
    - (2) Recording thermometers or recording telethermometers for rooms in which meat products are stored.
  - c. Inventory controls which provide entry and exit records of product movement must be available to MPI personnel.
  - d. Storage of meat and offal intended for export to EU is limited to packaged fresh meat and offal.
  - e. Frozen meat and offal must be stored at a temperature of 10. 4oF(-12oC) colder.
  - f. Meat cutting, processing, bulking, packing and repacking are excluded activities.

## PROCESSING REQUIREMENTS

A. Definitions. Processed meat and poultry is any meat or poultry product other than fresh/frozen meat and poultry. Fresh/frozen meat and poultry includes product that has been subjected only to cutting and refrigeration.

- 1. Beef tripe. Must be washed and scalded without chemicals.
  - 2. In further processing plants a veterinary inspector must be present during the production run for Spain.
  - 3. Suitable rooms of sufficient size must provided for the various functions listed below.
- Depending on the type of production involved, separate rooms are required for:
- a. cutting or deboning of meat,
  - b. other preparation of fresh meat prior to processing,
  - c. <sup>1</sup>heat treatment of meat products,
  - d. <sup>1</sup>can filling and seaming,
  - e. <sup>1</sup>processing of filled cans,
  - f. <sup>1</sup>cooking and drying of processed cans,
  - g. <sup>1</sup>rendering down of fats,
  - h. <sup>1</sup>smoking and maturing of meats,
  - i. <sup>1</sup>drying and maturing of meats,
  - j. treating natural casings,
  - k. curing meats,

- l. slicing or cutting and wrapping meat products intended for sale in pre-packed form, and
  - m. the hygienic storage of empty cans, packing and containers.
- <sup>1</sup>may be carried out in same rooms if this would have no detrimental effect on the meat products or ingredients.

B. Meat. Further processed (canned, cooked, cured, or rendered) meat products except those for US military forces, must originate in FSIS plants certified meeting the Spanish requirements.

## SLAUGHTER REQUIREMENTS

Poultry must be produced under federal inspection, in plants that are approved for export to Spain. Contact ECD for additional information regarding the approval process.

## LABELING REQUIREMENTS

A. EU Health Marks. Health marks should be applied to both red meat and poultry products destined for Spain.

1. The health mark must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:
  - a. On the upper part, the name of the consigning country in capitals - USA
  - b. In the center, the establishment number, for example, the number 38.
  - c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.
2. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
3. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.

B. Packaged Products - All packaged food products must bear labels printed in Spanish. Those labels must show the following information:

1. Shipping Containers
  - a. Full name, address, and registration number of Spanish importers.
  - b. Weight in metric units.
  - c. Slaughter or freezing date for fresh/frozen product; production date for processed product.
  - d. Expiration or minimum duration date, as applicable, from paragraph c. and d., below.
2. Consumer Size Packages
  - a. Name of product.
  - b. List of ingredients.
  - c. Weight in metric units.
  - d. Directions for food preservation, if applicable.
  - e. Name and address of manufacturer, packer, or importer.
  - f. Identification of lot.

- g. Country of origin.
- h. Expiration or minimum duration date, as applicable, from paragraphs c. and d. of this notice.
- 3. Marking of Dates
  - a. The minimum duration date. For food products with a duration of:
    - (1) Under 3 months, the following statement must be used: "To be consumed preferably prior to (day/month/year)."
    - (2) Three to 18 months, use the following statement: "To be consumed preferably prior to (month/year)." This statement should be used for most fresh/frozen meat/poultry.
    - (3) More than 18 months, use the following statement: "To be consumed preferable before the end of (year)."
- 4. The expiration date. For food products which are microbiologically perishable within a short period of time, the expiration date must be shown as follows: "Expiration Date (day/month/year)."
- 5. Printing of Dates - All dates involved must be shown in the following manner:
  - a. The day, by the applicable digit(s).
  - b. The month, by its name or by the first three letters of the name.
  - c. The year, by its four digits or by its last two digits.
  - d. The order of dates used must be: day/month/year.

C. Inedible/edible product intended for pharmaceutical use. Shipping cartons should be marked "FOR PHARMACEUTICAL USE ONLY" Also, shipping cartons for "For Pharmaceutical Use" product must bear the full name and address of the consignee.\*

D. Inedible/edible product intended for animal food. Shipping cartons should be marked "USE RESTRICTED TO ANIMAL FOOD". Also, shipping cartons for "For Animal Food" product must bear the full name and address of the consignee.\*

## DOCUMENTATION REQUIREMENTS

A. EU Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Community."

### B. Spanish Requirements

1. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature. The signature must be in a different color from that of the printed certificate.
2. Red meat and red meat products (products amendable to TCD).
  - a. Obtain FSIS Form 9455-2, Certificate of Veterinarian Inspection for Export of Fresh Meat to Spain.
  - b. Obtain FSIS Form 9455-4, Certificate of Sanitary Inspection for Export of Fresh Meat to Spain.
3. Processed Tripe.

- a. Obtain FSIS Form 9060-5 (Export Certificate of Wholesomeness for Meat and Poultry.)
  - b. Obtain FSIS Form 9455-3 -- Certificate of Veterinary Inspection Relating to Processed Tripe Intended for Export to Spain. FSIS Form 9455-3 must be modified if product originates from a non-EU approved facility. The veterinarian signing the form must mark through the English phrase "approved by the EEC" and the Spanish phrase "homologado per la C. E. E. " in paragraph (a) and initial this modification.
4. Poultry
  - a. Obtain FSIS Form 9060-5 for poultry.
  - b. Obtain FSIS Form 9180-6 -- Animal Health Certificate for Fresh Poultry Meat for Human Consumption (Intended for the EU).
  - c. Fresh/frozen poultry. Obtain FSIS Form 9455-1 (6/95) -- Certificate of Veterinarian Inspection for Export of Poultry Meat to the Canary Islands, Balearic Islands, and Peninsular Spain.
  - d. Cooked poultry products. Obtain a preprinted bilingual FSIS letterhead certificate, "Certificate of Veterinary Inspection Relative to Poultry Meat Based products with SPAIN as their destination."
5. Processed Red Meats
  - a. Obtain FSIS Form 9060-5, Export Certificate of Wholesomeness.
  - b. Obtain a preprinted bilingual FSIS letterhead certificate.
6. Pharmaceutical requirements
  - a. If meat or meat by-products will be used to produce cosmetics or medications for human consumption, the importer must apply for an import license for each individual shipment to the Directorate General for Drugs of the Spanish Ministry of Health, as well as for an animal health license to the Deputy Directorate General for Animal Health in the Spanish Ministry of Agriculture.
  - b. If meat and meat by-products will be used to produce medications for animal consumption, the importer must apply for a license for each individual shipment to the Deputy Directorate for Animal Health of the Spanish Ministry of Agriculture.
  - c. The application forms must include the following information: A description of the product, the Spanish port of entry, net weight, name and address of the shipping agent, destination of meat or meat by-product, and information about the use.
  - d. Obtain FSIS Form 9060-5 (if edible product) or FSIS Form 9060-9 (if inedible product). The certificate must be signed by a FSIS veterinarian.
  - e. Obtain FSIS Form 9180-5--Animal Health Certificate for Raw Material Intended for Consignment to Denmark, France, the Netherlands, and Spain for Pharmaceutical Processing.
  - f. Certificates must show the full name and address of the consignee.\*
7. Animal Casings. Obtain FSIS Form 9180-7(4/97) -- Animal Health Certificate for Animal Casings Intended for Dispatch to the European Community.
8. Ships' Stores.
  - a. Obtain FSIS Form 9060-5 with the following statement typed in the "remarks section": "Product consigned to ships' stores."
  - b. Product must be destined to a bonded storage point.

## INEDIBLE/EDIBLE PRODUCT FOR ANIMAL PRODUCT

A. The bacteriological specifications for inedible and edible meat products intended for animal consumption are as follows:

1. Salmonella 0/25 g sample  
Escherichia coli 0/1 g sample  
staphylococcus aureus 10/1 g sample
2. Samples are to be taken systematically for analytical purposes.

B. Edible product

1. Obtain FSIS Form 9060-5.
2. Certificates and shipping containers must be marked "Use Restricted to Animal Food".
3. A statement should be typed in the remarks section guaranteeing that products comply with the before-mentioned bacteriological specifications. It is the exporter's responsibility to provide the USDA inspector with necessary documentation to support this statement.
4. The certificate must be signed by a FSIS veterinarian.
5. Certificates must show the full name and address of the consignee.\*

C. Inedible product

1. Obtain FSIS Form 9060-9.
2. Certificates and shipping containers must be marked "Use Restricted to Animal Food".
3. A statement should be typed in the remarks section guaranteeing that products comply with the before-mentioned bacteriological specifications. It is the exporter's responsibility to provide the USDA inspector with necessary documentation to support this statement.
4. The certificate must be signed by a FSIS veterinarian.
5. Certificates must show the full name and address of the consignee.\*

## HANDLING/STORAGE REQUIREMENTS

Spanish Requirements for Wrapping and Packaging

1. Receiving and Storing of Wrapping and Packaging Materials.
  - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.
  - b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.
  - c. Packaging materials must not be stored on the floor.
2. Assembling and Transferring of Boxes.
  - a. Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.
  - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
3. Packaging Product

- a. Packaging should be done in a separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured.
- b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.
- c. The reuse of shipping containers is prohibited.
- d. Immediately after packaging, the meat must be placed in the storage rooms.

## OTHER REQUIREMENTS

### A. Staff Hygiene and Dress

1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

### B. Water Testing Requirements

1. Initial water testing requirements are:

| Test                         | Sample | Temp. | Maximum Conc.                  |
|------------------------------|--------|-------|--------------------------------|
| Total coliforms              | 100 ml | 37 C  | Membrane filter - 0 or MPN < 1 |
| Fecal coliforms              | 100 ml | 37 C  | Membrane filter - 0 or MPN < 1 |
| Fecal strep                  | 100 ml | 37 C  | Membrane filter - 0 or MPN < 1 |
| Sulphite-reducing Clostridia | 20 ml  | 37 C  | MPN < 1                        |
| Total Plate Count            | 1 ml   | 37 C  | Guide level - 10               |
|                              | 1 ml   | 22 C  | Guide level - 100              |

2. Subsequent water testing

- a. Frequency:

- (1) Annually, if municipal source of water and no intermediate storage in the plant.
- (2) Monthly, if private source of water or intermediate storage is used.

- b. Two examinations are required:

- (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
- (2) and total coliform at 37 C incubated for a minimum of 48 hours.

3. Sampling

- a. Samples must be taken from randomly selected water taps within the establishments.
- b. A diagram of tap locations and log of which taps have been sampled should also be maintained.

4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact Export Coordination Division for retest information.



5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.

## PLANTS ELIGIBLE TO EXPORT

### A. Plant Approval

1. Further processed red meat products and cooked poultry products must originate from federally inspected establishments approved by the Government of Spain. Raw materials must originate from EU or Spanish approved sources. Plants interested in exporting processed products should contact Export Coordination Division, International Programs.
2. Poultry exported to Spain must originate from federally inspected poultry establishments approved by the Government of Spain. Cold storage facilities storing poultry products must be approved by the Government of Spain. Contact ECD for additional information regarding approval process.
3. Casings must originate from an EU approved casing facility.
4. Product Samples Not Intended for Sale. Samples intended for evaluation purposes can originate from any U.S. establishment, provided the leftovers are re-exported or destroyed. Samples intended for personal consumption must comply with commercial certification requirements.
5. Ships' Stores. Product intended for ships' stores are eligible from any federally inspected facility.

### B. List of Eligible Plants

The Spanish list of approved poultry slaughter and red meat/poultry processing establishments is updated periodically and is available through the Export Requirements Library (a computer database.) If you are unable to access the library, contact ECD for a printed copy of the list.

Sprev7--06/02/2000